

Starters

• Grilled zucchini tomato / pepper / feta	8.00
• Tomato confit onions / anchovies / cream cheese	9.00
• Sea bream ceviche in grape juice Grape / pine nuts / basil	13.00
• Fava of Santorini Kalamata olives / capers / basil oil	10.00
• Shrimps Smoked mayonnaise / handmade salami	10.00

Main Courses

• Fish of the day vine beans / sesame / arugula	22.00
• Cod Sushi rice/ nori bao bun / miso	22.00
• Pork potato millefeuille / Ossau iraty / paprika	19.00
• Lamb Slow cooked eggplant puree / liver parfait.	18.00
• Free range Chicken Orzo pasta / gruyere of Samos / basil	18.00

Deserts

• Chocolate ganache & mousse	10.00
• Black lemon tart mint / ginger	9.00
• Semolina halva fig leaf cream / cinnamon	8.00

Drinks

Soft drinks

Water 1lt	3.50
Sparkling water 1lt	4.50
MastiQua. 330ml	5.00
Fresh juices	5.00
Coffee	3.00

Beers

Valsamo 330ml	5.00
Ikarotissa 330ml	5.00

Ask the sommelier for the wine list

☼ The wines are produced naturally from native yeasts without added sulfites, from organic and biodynamic vineyards

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| ☼ Vegetables and fruits are grown by permaculture and biodynamic cultivation methods |
| ☼ The bread is made by us from organic wholemeal flour |
| ☼ We do not charge extra for bread "cover" |

The consumer has no obligation to pay if he does not receive the legal document